

Petro Vaselo

The soul of our soil

PETRO VASELO ALB

2025

GEOGRAPHICAL ASPECTS:

The vineyards dedicated to the production of Alb de Petro Vaselo are in a valley bordering a 5-hectare black locust forest, creating a favorable microclimate for balanced grape ripening.

Altitude: 170 m above sea level

Climate: Continental (-15°C in winter; +40°C in summer)

Soil: Slightly acidic, clay--marshy soil

Annual Rainfall: 600 – 800 mm

VINEYARDS:

Varieties: 65% Riesling Italian, 10% Chardonnay, 20% Sauvignon Blanc, 5% Fetească Albă

Soil Management:

- Spring tillage and cultivation of nutrient-rich herbaceous plants to enhance the organic matter in the soil during autumn.

Vine Management:

- All vineyard operations are carried out by hand. Phytosanitary treatments follow the principles of organic viticulture.

Training system: Guyot system, with 5500 plants/ha

Production yield: 580 ml/plant

WINE CELLAR:

- Hand-harvested grapes.
- Manual selection of grape clusters and berries.
- Fermentation in stainless steel tanks for 20 days.
- Natural clarification through fine lees settling prior to bottling.

GENERAL DATA:

Designation	IG Viile Timișului
Alcohol	12%
Total Acidity	6.10 g/l
Residual Sugar	0.5 g/l
Bottle aging	3 months
Storage	at 12°C, in a dry and dark place
Serving Temperature	at 14°C
Food Pairing	vegetables dishes, fish, seafood,
Packaging	burduf cheese
	Cardboard boxes with 6 bottles (0.75 litres), (32,5x23x16,5 cm) 8.2 kg
	1 EUR-pallet (120x80x175 cm) – 600 bottles (0.75 l.), 850 kg

